

bock 2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **18.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **80 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Suflet Pale Ale malt	2.5 kg (34.5%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (27.6%)	79 %	22
Grain	Strzegom Wiedeński	1.5 kg (20.7%)	79 %	10
Grain	Weyermann - Melanoiden Malt	0.5 kg (6.9%)	81 %	53
Grain	Weyermann - Caraamber	0.4 kg (5.5%)	75 %	65
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.1%)	68 %	400
Grain	Carafa III	0.05 kg (0.7%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	50 g	60 min	5.4 %